

CHINA TEA

A COMPENDIOUS DESCRIPTION

PANAMA PACIFIC EXPOSITION
1915

COMPLIMENTS OF
HIM SHUN ON TEA HONG
AND BRANCH, CHUNG SHUN CHEONG TEA HONG
SHANGHAI AND HANKOW, CHINA



HIM SHUN ON TEA HONG

AND BRANCH,

CHUNG SHUN CHEONG TEA HONG

Shanghai Office, No. W 16 Museum Road.

Hankow Office, No. 4 The Bund, Native City.

The Him Shun On Tea Hong has been established in Shanghai and Hankow nearly fifty years, preparing for export to Europe and America the finest black teas from the districts of Ningchow, Moning, Hunan and Hupeh, and the choicest green teas from the districts of Moyuen and Tuuki. The teas are of excellent quality, absolutely pure and at reasonable prices. The Hong, one of the oldest wholesale houses in China, has, since its establishment in 1868, acquired the best confidence of the public and is always ready to execute any orders with cheerfulness and promptness.

The Chung Shun Cheong Tea Hong, established in 1907, preparing for export the best and purest black tea from the Keemun district, has ever since its establishment given complete satisfaction to a large number of European and American consumers, and its business is rapidly increasing every year.

Tea Manufacture in China

I. Black Tea

Just before Kih-Yü (a period of the Chinese calendar, about the middle of April, significant of the copious showers which generally fall at this time of the year, influencing the growth of the leaf) when the weather is fine, young leaves are picked and spread over bamboo mats on the ground to be exposed to the action of the atmosphere. Then the leaves are rolled between hands and left to ferment in wooden buckets, covered with clean cloth. After the fermentation, the leaves are again exposed to the action of the sun for half an hour and then fired in bamboo trays over eharecoal. When about 90% dried, the leaves are spread out for one night and again subjected to the firing process until completely dried. The dried leaves are then sorted into different grades by being sifted three times through a series of sieves of different sizes of mesh. When the stalks and other impurities are finally removed, the tea is fired once more and is ready to be packed in packages.

(1). The old method continues to be used in preparing tea but with many improvements and modifications. Only hand manipulation is employed. The hand method will not injure the

esthetic qualities of the tea leaves and the tea so produced has a very fine, delicate flavour which is far superior than that prepared by the mechanical action of machinery.

(2). The leaves are picked only during fine weather and dried by the heat of the sun. Consequently China tea has a rich flavour, penetrating fragrance and a bright infusion.

(3). At present the process of tea roasting in China is invariably effected by the use of a slow, steady and smokeless charcoal fire covered with a thin layer of ashes. This is a special improvement, and the tea so dried is absolutely free from the smell of smoke.

(4). Tea in China grows on high mountains and absorbs a very great amount of pure air, therefore it has the virtue of dispelling lassitude, relieving thirst and refreshing the spirit, being the most sanitary beverage in daily use and especially suitable for the invalid. Furthermore, China tea, as a rule, is much less astringent and is best suited to the requirements of persons with delicate digestive apparatus. Some few years ago the very eminent physician, Sir Andrew Clark, advocated the use of China tea in all hospitals, because of its perfect purity, more delicacy in character and comparative freedom from tannin. The China Tea Associ-

ation in London, an organization composed of the Chinese and foreign tea merchants, had repeatedly announced in the press the good merits of China tea and gave it the best commendation. In France tea is gradually displacing coffee, and in Russia the popularity of tea drinking quickly spreads over the country. In all other countries tea consumption is bound to increase following the increase of population. Those, who desire to obtain the most beneficial beverage, should carefully taste China tea, then the facts will convince them that China tea remains to be the best and that the disparaging statements concerning its preparation are not only ill-founded, but perfectly unjustifiable

II. Green Tea

After picking, the leaves are spread out so that withering may take place. The withered leaves are rolled between hands and thrown into heated pans until dried. Then the leaves are picked over, sifted and sorted into different grades, and are again thrown into the drying pans and subjected to the action of charcoal fire covered with ashes, the intensity of the fire may be high or low according to the particular need of each case. During recent years the method of preparation is greatly improved, the tea is of natural colour and free from any kind of impurities.

紅上覆灰用鍋炒熱或用文火或用武火各適其宜近年製法愈加精良且純是本色毫無雜質

(四)茶本產自高山飽經霜露得天地之清氣故能消煩解渴益氣提神有益衛生無礙病體前有著名之英國大醫士晏都盧加樂登廣告普勸各國醫院概用華茶以華茶毫無雜質又無煙煤等氣味爲飲料第一佳品於病人用之尤爲合宜倫敦華茶社會歷登告白尤極口贊揚該社會爲中外茶商組織而成蓋深知華茶之佳妙如法國向用咖啡作飲料今則漸改用茶俄國用茶則愈推愈廣卽世界文明各國人口年年增加自必用茶則年年推廣奉勸講求衛生之君子細品華茶之氣味便知華茶性質之佳妙製造之精良所譽非虛所言皆實間有蜚言譎語當不辯而自明矣

綠茶製法

摘下卽攤開使乾用手搓揉成條燒紅鍋炒乾爲度打毛火分篩發揀再用炭燒

紅茶製法

谷雨前當暢晴時採摘嫩葉用竹席墊地攤放當陽處曬透用手搓揉成條隨用木桶收藏上覆潔布一時許俟發汗倒出再曬半時盛以竹器用炭火焙九分乾攤開過一宵打足火分篩三次隨篩隨攪約換篩六七度揀去梗子再篩淨複火成堆上箱

(一)製茶依舊法而大加改良純用手工潔淨絕倫盡善盡美較諸用機器製造者味尤過之

(二)採摘必俟暢晴天氣藉太陽之熱力曬乾故能香味馥郁葉漿紅潤

(三)用炭燒透至無煙爲度上蓋薄灰文火緩緩焙之毫無煙味與用機器以煤火焙者大不相同從前茶戶間有以柴火焙茶則有煙味今已一概改用炭火此

尤特別改良

謙順安茶棧開設上海漢口垂五十年專辦甯州武甯湖南湖北等處嫩尖紅茶及婺源屯溪上等綠茶運銷歐美二洲誠信相孚貨真價實選製精良純用手工十分潔淨如邀

惠顧極表歡迎

忠信昌茶棧於西歷一九零七年開設上海漢口專辦祁門頂上紅茶運銷歐美二洲荷承光顧諸君稱許生意日加推廣選擇真正祁門地道從無一毫攙雜務求

鑒別爲荷

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華茶說略

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